

APPETIZERS

Level One Appetizers

ZUCCHINI STICKS
MOZZARELLA STICKS
FRIED BROCCOLI
FRIED CAULIFLOWER
FRIED RAVIOLI
MOZZARELLA IN CARROZZA
POTATO CROQUETTES
RICE BALLS
PROSCIUTTO BALLS
SPINACH BALLS
CHICKEN FINGERS
plain, honey mustard or Peter Luger
SICILIAN RICE BALLS
sauce, chopped meat & peas

Hot Tray – Half Size
8–12 People
\$60.00

Hot Tray – Full Size
15–20 People
\$90.00

your choice of 1–6 appetizers per tray, served with marinara sauce.
selection made to your order or determined by the chef and availability.

Level Two Appetizers

STUFFED MUSHROOMS
STUFFED ZUCCHINI
BAKED CLAMS
EGGPLANT ROLLATINI
EGGPLANT PORTAFOGLIO
ARTICHOKES TOSCANE
INVOLTINI DI GAMBERI
BROCCOLI RABE
GRILLED SCALLOPS
BREADED FRIED ASPARAGUS

Hot Tray – Half Size
8–12 People
\$75.00

Hot Tray – Full Size
15–20 People
\$100.00

Your choice of 1–4 appetizers per tray, served with marinara sauce.
selection made to your order or determined by the chef and availability.

VEGETABLE PLATTERS

	12”	16”
CRUDITES a selection of fresh cut raw vegetables beautifully arranged around our delicious vegetable or onion dip	\$50.00	\$65.00
GRILLED VEGETABLE PLATTERS assortment of fresh grilled vegetables	\$70.00	\$80.00

12” Tray for
8–12 People

16” Tray for
15–20 People

EGGROLL PLATTERS

PRICED ACCORDINGLY

CHOICE OF:

CHEESE STEAK
CHICKEN PARMESAN
CHICKEN BALSAMIC

SAUSAGE & PEPPERS
FRIED EGGPLANT with sundried
tomatoes, fresh mozzarella & pesto
BUFFALO CHICKEN

COLD PLATTERS

Cold 12” Tray for
8–12 People

Cold 16” Tray for
15–20 People

CHEESE PLATTERS
a generous assortment of our most popular imported
and domestic cheeses. diced, sliced & garnished
CHEESE PLATTER SPECIAL
this platter consists of our imported and domestic
cheeses plus dry sausage, sopressata and prosciutto
COLD ANTIPASTO PLATTER
our traditional and delicious assortment of cold
Italian style delights
THE COLD ANTIPASTO SPECIAL
this platter consists of the above delights
plus: dry sausage, sopressata, prosciutto and provolone
MOZZARELLA CAPRESE
fresh mozzarella with tomatoes and roasted peppers
COLD CUT PLATTER
our appetizingly arranged and decorated trays of
the finest cold meats & cheeses consists of:
roast beef, roasted turkey breast, ham, genoa salami,
imported swiss cheese or your choice of assortments

12 INCH”	16 INCH”
\$65.00	\$90.00
\$75.00	\$100.00
\$60.00	\$80.00
\$70.00	\$100.00
\$50.00	\$70.00
\$60.00	\$75.00

CUSTOM SANDWICH, HERO OR WRAP PLATTERS

INCLUDES CHOICE OF BREAD:
RYE, ITALIAN, SLICED WHITE OR CROSS CUT ROLLS

PRICED ACCORDINGLY

ITALIAN
thinly sliced ham, mortadella, prosciutto, cappicola, provolone, fire roasted peppers,
served with homemade Italian vinaigrette on the side

AMERICAN
homemade USDA choice eye round roast beef, Boar’s Head ovengold turkey, Boar’s Head
deluxe ham, Boar’s Head all american bbq chicken breast and american cheese

DELICATESSEN
Boar’s Head corned beef, Boar’s Head pastrami, Boar’s Head turkey and Boar’s Head
london broil roast beef

TUSCAN
brick oven rolls stuffed with your choice of Boar’s Head cold cuts or our most popular
mix. chicken cutlets, mozzarella and roasted peppers

SLOPPY JOE
pastrami, corned beef, roast beef, turkey, coleslaw & russian dressing on a triple deck
sandwich

BRUSCHETTA PLATTERS

(TOMATO & MOZZARELLA GARLIC TOASTS)

12” Tray for
8–12 People
\$50.00

16” Tray for
15–20 People
\$65.00

ENTREES

Combined Menu: Choice of Pasta and Entree

\$14.99 per person

*BEEF, VEAL AND SEAFOOD PRICED ACCORDINGLY

- The number of entrees are determined by the number of guests.
- Orders should be placed one week in advance of your party date.
- \$10.00 Deposit for each steamer rack. 20% Deposit required on all orders.
- All Entrees include: Rolls, Tossed Salads and Utensils.
- We deliver (delivery charge varies).
- Professionally set up your catering order.
- A la Carte Menu Also Available – Priced Accordingly.

PARTY MENU

20 PEOPLE – CHOICE OF 4 ENTREES • 1/2 TRAYS
30 PEOPLE – CHOICE OF 6 ENTREES
40 PEOPLE – CHOICE OF 8 ENTREES, ETC.

Sauces

1/2 \$60.00 Full \$100.00
some items are subject to price change

YOUR CHOICE OF PASTA WITH YOUR FAVORITE SAUCE

VODKA
BOLOGNESE
MARINARA
ALFREDO
MEAT SAUCE
CLAM – RED OR WHITE

FILETTO DI POMODORO
PESTO
PUTTANESCA
TOMATO
GARLIC & OIL
CARBONARA

Pasta

1/2 \$60.00 Full \$100.00
some items are subject to price change

MEAT LASAGNA
VEGETABLE LASAGNA
PASTA PRIMAVERA
MANICOTTI
RAVIOLI
BAKED ZITI
STUFFED SHELLS
TORTELLINI
CAVATELLI
PASTA WITH BROCCOLI RABE
PASTA WITH BROCCOLI
PASTA, PISELLI & HAM
PASTA & PEAS
FARFALLE TUSCANY
with prosciutto, fresh tomato,
mushrooms & cream sauce
PENNE ARRABIATA
spicy
SACCHETTONI (Beggars Purse)
with pancetta & onion in a pink
cream sauce

CRESTO DI GALLO
with pesto cream sauce
RIGATONI DEL RE
broccoli rabe, shrimp with cream sauce
ST. JOSEPH’S
orrechetti, sausage, broccoli rabe
RAVIOLETTI
with creamy light tomato sauce
ANELLETTI IL FORNO
baked with chopped meat, eggplant & peas
GRILLED CHICKEN PASTA
with mushrooms & peas
BAKED 12 CHEESE & MACARONI
semolina macaroni, twelve-cheese blend,
toasted panko topping
LOBSTER RAVIOLI no ricotta
homemade marinara, cream
FARFALLE PRIMAVERA
bowtie pasta, garden vegetables,
pecorino romano cream sauce
FARFALLE
with prosciutto, spinach, asiago,
parmigiano reggiano

Risotto

1/2 \$60.00 Full \$100.00
some items are subject to price change

RISOTTO WITH SHRIMP
RISOTTO & PISELLI
RISOTTO ALLA FINANZIERA
with bacon, peas & cream and

RISOTTO ALLA PESCATORA
RISOTTO DI FUNGHI PORCINI
RISOTTO WITH QUATTRO FORMAGGI